



Complimentary
BANQUET

BY
DE MOLAY
COMMANDERY



TO
RICHMOND
COMMANDERY
No. 2



BOSTON

AMERICAN HOUSE. JUNE 19th 75.

MENU.



SOUP.

Green Turtle,

Potage Julienne.

FISH.

Boiled Penobscot Salmon, Green Peas.

REMOVES.

Larded Fillet of Beef,
Boiled Leg of Mutton,
Roast Young Chicken,
Roast Spring Lamb.

ENTRÉES.

Lambs' Fries, au Gratin,
Vol-au-Vent, à la Financière,
Turban of Wild Pigeon, à l'Estragon,
Sweetbreads, au Petit Pois,
Chicken Croquettes.

LOBSTER SALAD.

ROMAN PUNCH.

GAME

Canvas-back Duck, Brant, Mongrel Goose,
Wild Squabs, Tame Squabs.

PASTRY.

Frozen Pudding, Charlotte Russe,
Champagne Jellies, Chantilla Baskets,
Milan Soufflée, Meringues, Gâteau Assorti.

DESSERT.

Strawberries and Cream, Neufchatel Cheese,
Pineapples, Bananas, Oranges, Biscuit Glacé,
Ice Cream, Sherbets, Fancy Ices.

COFFEE.

RELEVÉS.

Galantine of Turkey,
Pâté de Foie Gras au Gelée,
Aspic of Lobster, en Bellevue,
Chaud Froid of Filets Garni,
Mayonnaise of Salmon.

XX Mesa Sherry.

Yriarte.

Dry Schreider.

Chateau La Rose.

Marcobruner.

Dry Verzenay.

Chateau Leoville.

Seltzer.

CIGARS.